

RECIPE BOOK

HB174

HiNARi

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BASIC WHITE BREAD

Ingredients

- 275ml / 9 fl oz Water
- 450g / 1 lb Strong White Bread Flour
- 22.5ml / 1 ½ tbsp. Dried Milk Powder
- 7.5ml / 1 ½ tsp Salt
- 25g / 1 oz. Butter
- 2 ½ ml / ½ tsp Easy Blend Dried Yeast
- 2 x 5ml / 2 tsp Sugar

Timer Compatible: Yes

Programme: Basic Normal

Method

1. Remove bread pan from breadmaker
2. Place kneading blade onto the shaft in the bread pan.
3. Place all the ingredients into the bread pan in the order listed above i.e. water, flour, milk, salt, sugar, butter and yeast.
4. Insert bread pan into the breadmaker
5. Select the programme BASIC NORMAL, then select the desired colour i.e. light or dark.
6. Press start.
7. At the end of the cycle, remove the Bread pan using an oven mitt.

CHOCOLATE HAZELNUT BREAD

Ingredients

- 275ml / 9 oz Water
- 6 x 15ml / 6tbsp Chocolate Hazelnut Spread
- 300g / 11 oz Strong White Bread Flour
- 150g / 5 oz Plain Flour
- 7.5ml / 1 ½ tsp Salt
- 7.5ml / 1 ½ tsp Castor Sugar
- 2 ½ ml / ½ tsp Easy Blend Dried Yeast

Timer Compatible: No

Programme: Basic Normal

Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place all the ingredients into the bread pan in the order listed above i.e. water, chocolate hazelnut spread, flours, salt, sugar and yeast.
4. Insert bread pan into breadmaker.
5. Select BASIC NORMAL then select the desired colour i.e. light or dark.
6. Press start.
7. At the end of the cycle, remove the bread pan using an oven mitt.

FRENCH BREAD

Ingredients

- 275ml / 9 oz Water
- 300g / 11 oz Strong White Bread Flour
- 150g / 5 oz Plain Flour
- 7.5ml / 1 ½ tsp Salt
- 7.5ml / 1 ½ tsp Castor Sugar
- 2 ½ ml / ½ tsp Easy Blend Dried Yeast

Timer Compatible: Yes

Programme: Basic Normal

Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place all the ingredients into the bread pan in the order listed above i.e. water, flour, salt, sugar and yeast.
4. Insert bread pan into breadmaker.
5. Select BASIC NORMAL then select the desired colour i.e. light or dark.
6. Press start.
7. At the end of the cycle, remove the bread pan using an oven mitt.

CHEESE, ONION AND HERB BREAD

Ingredients

- 275ml / 9 oz Water
- 450g / 1 lb Strong White Bread Flour
- 22.5ml / 1 ½ tbsp Dried Milk Powder
- 7.5ml / 1 ½ tsp Salt
- 7.5ml / 1 ½ tsp Caster Sugar
- 2.5ml / ½ tsp Dried Mustard Powder
- 1 Pinch of Cayenne Pepper
- 25g / 1 oz Butter
- 2 ½ ml / ½ tsp Easy Blend Dried Yeast
- 100g / 4 oz Cheese, Grated
- 1 x Small Onion, peeled and finely chopped
- 1 x 15 ml / 1 tbsp Fresh Mixed Herbs, chopped
- or
- 1 x 5ml / 1 tsp Dried Mixed Herbs.

Timer Compatible: No

Programme: Basic Mix

Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place the water, flour, milk, salt, sugar, mustard, cayenne pepper, butter and yeast into the bread pan.
4. Insert bread pan into breadmaker.
5. Select BASIC MIX then select the desired colour i.e. light or dark.
6. Press start.
7. Add the cheese, onion and herbs at the beeps during the second kneading cycle.
8. At the end of the cycle, remove the bread pan using an oven mitt.

NB: This recipe should not be used in conjunction with the timer.

SUNDRIED TOMATO BREAD

Ingredients

- 275ml / 9 fl oz Water
- 2 x 15ml/2 tbsp. Sundried Tomato Paste
- 450g / 1 lb Strong White Bread Flour
- 22.5ml / 1 ½ tbsp Dried Milk Powder
- 7.5ml / 1 ½ tsp Salt
- 72 x 5ml / 2 tsp. Caster Sugar
- 2 25g / 1 oz Butter
- 2 ½ ml / ½ tsp Easy Blend Dried Yeast
- 50g / 2oz Sundried Tomatoes, drained and finely chopped

Timer Compatible: No

Programme: Basic Mix

Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place the water, Sundried tomato paste, flour, salt, sugar, butter and yeast in the bread pan.
4. Insert bread pan into breadmaker.
5. Select BASIC MIX then select the desired colour i.e. light or dark.
6. Press start.
7. Add the Sundried tomatoes at the beeps during the second kneading cycle.
8. At the end of the cycle, remove the bread pan using an oven mitt.

WHITE BREAD ROLLS

Ingredients

- 275ml / 9 oz Water
- 450g / 1lb Strong White Bread Flour
- 22.5ml / 1 ½ tbsp Dried Milk Powder
- 7.5ml / 1 ½ tsp Salt
- 2 x 5ml / 2 tsp. Caster Sugar
- 25g / 1 oz Butter
- 7 ½ ml / 1 ½ tsp Easy Blend Dried Yeast

Timer Compatible: No

Programme: Dough Basic

Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place all the ingredients into the bread pan in order listed.
4. Insert bread pan into the breadmaker.
5. Select DOUGH BASIC and press start.
6. At the end of the cycle, remove the bread pan and place on a floured work surface.
7. Divide the dough into approximately 12 pieces. Knock back each piece before using and shape as required.
8. Place the rolls on greased baking trays, cover with oiled cling film and leave in a warm place to rise for 40-60 minutes, or until doubled in size.
9. Remove the cling film. Brush with beaten egg or milk and sprinkle with poppy or sesame seeds (optional).
10. Place in a pre-heated oven at 220°C/425°F and bake for 10-15 mins. Until golden brown.
11. Cool on a wire rack.

NAAN BREAD

Ingredients

- 3 x 15ml / 3 tbsp Natural Yoghurt
- 1 x 15ml / 1 tbsp Olive Oil
- 150ml / ¼ pint Water
- 350g / 12 oz Strong White Bread Flour
- 1 x 5ml / 1 tsp Caster Sugar
- 1 x 5ml / 1 tsp Salt
- 1 x 5ml / 1 tsp Baking Powder
- ½ x 5ml / ½ tsp Easy Blend Dried Yeast

Timer Compatible: No

Programme: Dough Basic

Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place the ingredients into the bread pan in the order listed above i.e. yoghurt, oil, water, flour, sugar, salt, baking powder and yeast.
4. Insert bread pan into the breadmaker.
5. Select DOUGH BASIC, and press start.
6. At the end of the cycle, remove the dough from the pan and place on a floured work surface.
7. Knock back the dough and divide into 6 pieces.
8. Roll out each piece into a large oval approximately 23 cm x 10 cm/9" x 4".
9. Place on greased baking sheets.
10. Place under a pre-heated grill (which must be very hot) and cook for 2 – 3 minutes on each side until brown and puffy.

FLOURY BAPS

Ingredients

- 225ml / 8 fl oz Water
- 400g / 14 oz Strong White Bread Flour
- 2 x 15ml / 2 tbsp Dried Milk Powder
- 1 x 5ml / 1 tsp Salt
- 1 x 5ml / tsp Caster Sugar
- 25g / 1oz Butter
- 7 ½ ml / 1 ½ tsp Easy Blend Dried Yeast

Timer Compatible: No

Programme: Dough Basic

Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place the ingredients into the bread pan in order listed above i.e. water, flour, sugar, salt, baking powder and yeast.
4. Insert bread pan into the breadmaker.
5. Select DOUGH BASIC and press start.
6. At the end of the cycle, remove the dough from the pan and place on a floured work surface.
7. Knock back the dough and divide into 6 pieces. Form into rounds.
8. Place onto greased baking trays, cover with oiled cling film and leave in a warm place to rise for 40 – 60 minutes or until doubled in size. Remove cling film.
9. Brush with milk and dust with flour.
10. Bake in a pre-heated oven at 200°C/400°F/Gas mark 6 for 15 – 20 minutes, until golden brown.

APPLE AND CINNAMON DOUGHNUTS

Ingredients

- 2 x Medium Eggs, beaten and made up to 250ml / 8 oz with tepid water
- 375g / 13 oz Strong White Bread Flour
- 1 x 5ml / 1 tsp Salt
- 15g / ½ oz Dried Milk Powder
- 15g / ½ oz Caster Sugar
- 7 ½ ml / 1 ½ tsp Easy Blend Dried Yeast

Filling and Topping

- 75g / 3 oz Apple Puree
- 50g / 2 oz Caster Sugar
- 2 x 5ml / 2 tsp Ground Cinnamon

Timer Compatible: No
Programme: Dough Basic
Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place the ingredients into the bread pan in the order listed above.
4. Insert bread pan into the breadmaker.
5. Select DOUGH BASIC, and press start.
6. At the end of the cycle, remove the dough from the pan and place on a floured work surface.
7. Knock back the dough and roll out to approximately 5mm thick. Cut into approximately 12 rounds.
8. Divide the Apple Puree between the rounds. Draw up the dough around it, pinch in the edges to seal.
9. Place onto greased baking trays, cover with oiled cling film and leave in a warm place to rise for 30-45 minutes, or until doubled in size. Remove cling film.
10. Deep fat fry at 180°C/350°F for approximately 5 minutes, until golden brown and puffy. Turn frequently to allow even cooking.
11. Drain well on kitchen paper.
12. Mix the sugar and cinnamon on together and toss the doughnuts into the mix.

PETIT BREADS

Ingredients

- 250ml / 8 ½ oz Water
- 450g / 1 lb Strong White Bread Flour
- 22 ½ ml / 1 ½ tbsp Dried Milk Powder
- 2 x 5ml / 2 tsp Caster Sugar
- 7 ½ ml / 1 ½ tsp Salt
- 25g / 1 oz Butter
- 7 ½ ml / 1 ½ tsp Easy Blend Dried Yeast

Timer Compatible: No
Programme: Dough Basic
Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place the ingredients into the bread pan in the order listed above i.e. water, flour, sugar, salt, butter and yeast.
4. Insert bread pan into the breadmaker.
5. Select DOUGH BASIC, and press start.
6. At the end of the cycle, remove the dough from the pan and place into a greased bowl. Cover and leave for 20 minutes.
7. Turn the dough onto a floured work surface, knock back and divide into 8 to 12 pieces.
8. Shape each piece into a flat rectangle. Roll up each piece lengthways and make 3 diagonal cuts across the top of each bread.
9. Place onto greased baking trays. Cover with oiled cling film and leave in a warm place to rise for 40-60 minutes, or until double in size. Remove cling film.
10. Brush with beaten egg or milk and bake in a pre-heated oven 200°C/400°F/Gas mark 6 for 10-15 minutes, until golden brown.

BASIC PIZZA DOUGH

Ingredients

225ml / 8 oz	Water
2 x 15ml / 2 tbsp	Olive Oil
450g / 1 lb	Strong White Bread Flour
22 ½ ml / 1 ½ tbsp	Dried Milk Powder
7 ½ ml / 1 ½ tsp	Salt
2 x 5ml / 2 tsp	Caster Sugar
7 ½ ml / 1 ½ tsp	Easy Blend Dried Yeast

Toppings for 3 x 23cm / 9" Pizzas

225g / 8oz	Pizza Sauce
1 x	Onion, peeled and sliced
1 x	Green Pepper, deseeded and sliced
100g / 4 oz	Button Mushrooms, sliced
185g	Canned Tuna, drained and flaked
250g / 9 oz	Grated Mozzarella or Cheddar Cheese

Timer Compatible: No

Programme: Dough Basic

Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place the dough ingredients into the bread pan in the order listed above i.e. water, oil, flour, milk, salt, sugar and yeast.
4. Insert bread pan into the breadmaker.
5. Select DOUGH BASIC, and press start.
6. At the end of the cycle, remove the dough from the pan and place on a floured work surface.
7. Cut into 3 equal pieces (dough mixture can be frozen for 1 month if you do not require all 3 pieces) cover with oiled cling film and rest the dough for about 15 minutes.
8. Remove cling film and knock back the dough and roll out into 23cm/9" circles. Place onto greased baking trays and prick with a fork.
9. Spread the pizza sauce over the bases and sprinkle on the toppings.
10. Bake in a pre-heated oven at 200°C/400°F/Gas mark 6 for 20-25 minutes.

HOT CROSS BUNS

Ingredients

- 1 x Medium Egg beaten and made up to 250ml / 8 fl oz with tepid water
- 450g / 1lb Strong White Bread Flour
- 2 x 15ml / 2 tbsp Dried Milk Powder
- 1 x 5ml / 1 tsp Salt
- 50gm / 2 oz Caster Sugar
- 1 x 5ml / 1 tsp Ground Cinnamon
- ½ x 5ml / ½ tsp Ground Mixed Spice
- 50g / 2oz Butter
- 7 ½ ml / 1 ½ tsp Easy Blend Dried Yeast
- 75g / 3oz Currants
- 50g / 2 oz Mixed Peel

Paste for Crosses

- 40g / 1 ½ oz Melted Butter
- 40g / 1 ½ oz Plain Flour
- 75ml / 3 fl oz Water
- 1 x Beaten Egg to glaze

Sugar Glaze

- 4 x 15ml / 4 tbsp Milk
- 75g / 3 oz Caster Sugar

Timer Compatible: No

Programme: Dough Basic

Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place all the dough ingredients into the bread pan in the order listed above.
4. Insert bread pan into the breadmaker.
5. Select DOUGH BASIC, and press start.
6. At the end of the cycle, remove the dough from the pan and place on a floured work surface.
7. Divide the dough into 12 equal pieces. Knock back each piece, shape into rounds and place onto greased baking sheets. Cover with oiled cling film and leave to rise in a warm place for 40-60 minutes, or until doubled in size. Remove cling film.
8. Cut crosses on top of the buns with a sharp knife and glaze with beaten egg. Alternatively, if you wish to give the buns a traditional finish, mix the paste ingredients together and pipe the paste onto the tops of buns using a fine nozzle.
9. Bake in a pre-heated oven at 220°C/425°F/Gas Mark 7 for 10 minutes until golden brown.
10. As soon as the buns are removed from the oven, place onto a cooling rack.
11. Heat the milk and sugar with 4 x 15ml/4 tbsp water. Bring to the boil and boil for 1 – 2 minutes, then brush over the buns.

CHELSEA BUNS

Ingredients

Dough Ingredients:

- 1 x Medium Egg, beaten and made up to 150ml / 5 fl oz with tepid water
- 225ml / 8 ½ oz Strong White Bread Flour
- 1 x 15ml / 1 tbsp Dried Milk Powder
- 2 ½ ml / ½ tsp Salt
- 25gm / 1 oz Caster Sugar
- 25gm / 1 oz Butter
- 1 x 5ml / 1 tsp Easy Blend Dried Yeast

Filling:

- 25g / 1 oz Butter, melted
- 50g / 2 oz Light Soft Brown Sugar
- 100g / 4 oz Mixed Dried Fruit
- 50g / 2 oz Glace Cherries, chopped
- 25g / 1 oz Chopped Nuts

Glaze:

- 3 x 15ml / 3 tbsp Caster Sugar
- 2 x 15ml / 2 tbsp Water

Timer Compatible: No

Programme: Dough Basic

Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place the dough ingredients into the bread pan in the order listed above i.e. eggs and water, flour, milk, salt, sugar, salt, butter and yeast.
4. Insert bread pan into the breadmaker.
5. Select DOUGH BASIC, and press start.
6. At the end of the cycle, remove the dough from the pan and place on a floured work surface.
7. Knock back the dough and roll out to form a rectangle 30cm x 23cm/12" x 9".
8. Brush the surface of the dough with melted butter.
9. Sprinkle the sugar, fruit and nuts onto the dough and roll up in a Swiss roll fashion, starting from the longest side.
10. Cut into 9 equal sized pieces and place close together in a greased tin.
11. Cover with oiled cling film and leave in a warm place to rise for 40-60 minutes. Remove the cling film.
12. Bake in a pre-heated oven 220°C/425°F/Gas Mark 7 for 10-15 minutes.
13. Make glaze by heating sugar and water together, until the sugar has dissolved, then brush over the buns.

PLAIN BAGELS

Ingredients

Dough Ingredients:

- 250ml / 9 oz Water
- 450g / 1 lb Strong White Bread Flour
- 7 ½ ml / 1 ½ tsp Caster Sugar
- 1 x 5ml / 1 tsp Salt
- 15g / ½ oz Butter
- 7 ½ ml / 1 ½ tsp Easy Blend Dried Yeast

Timer Compatible: No

Programme: Dough Basic

Method

1. Remove bread pan from breadmaker
2. Place kneading blade onto the shaft in the bread pan.
3. Place the ingredients into the bread pan in the order listed above i.e. water, flour, sugar, salt, butter and yeast.
4. Insert bread pan into the breadmaker
5. Select DOUGH BASIC, and press start.
6. At the end of the cycle, remove the dough from the pan and place onto a floured work surface
7. Knock back the dough and divide into 8 or 12 portions. Roll each one into a smooth ball, flatten and then make a hole (doughnut shaped) with your finger in the middle of each one, stretching the dough until the hole is 2.5cm or 1" in diameter
8. Place onto greased baking trays, cover with oiled cling film
9. Leave in a warm place to rise for 40-60 minutes until doubled in size.
10. Bake in a pre-heated oven at 200°C/400°F/Gas mark 6 for 10-15 minutes, until golden brown.

For Cinnamon and Raisin Bagels.

Add 2 – 3 x 5ml/ 2-3 tsp. Ground Cinnamon and 75g/30z Raisins with the other ingredients

BASIC BROWN BREAD

Ingredients

- 275ml / 9 oz Water
- 450g / 1 lb Strong Brown Bread Flour
- 22 ½ ml / 1 ½ tsp Dried Milk Powder
- 7 ½ ml / 1 ½ tsp Salt
- 2 x 5ml / 2 tsp Soft Brown Sugar
- 25g / 1 oz Butter
- 2 ½ ml / ½ tsp Easy Blend Dried Yeast

Timer Compatible: Yes

Programme: Whole-Wheat Normal

Method

1. Remove bread pan from breadmaker
2. Place kneading blade onto the shaft in the bread pan.
3. Place the ingredients into the bread pan in the order listed above i.e. water, flour, milk, salt, butter and yeast
4. Insert bread pan into the breadmaker
5. Select WHOLE-WHEAT NORMAL then select the desired colour i.e. light or dark.
6. Press start
7. At the end of the cycle remove the bread pan using an oven mitt

GRANARY BREAD

Ingredients

- 325ml / 11 oz Water
- 200g / 7 oz Granary Flour
- 300g / 11 oz Strong Brown Bread Flour
- 7 ½ ml / 1 ½ tsp Salt
- 2 x 15ml / 2 tbsp Dried Milk Powder
- 2 x 15ml / 2 tbsp Caster Sugar
- 25g / 1 oz Butter
- 2 ½ ml / ½ tsp Easy Blend Dried Yeast

Timer Compatible: Yes

Programme: Whole-Wheat Normal

Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place the ingredients into the bread pan in the order listed above i.e. water, flour, salt, milk, sugar, butter and yeast.
4. Insert bread pan into the breadmaker
5. Select WHOLE-WHEAT NORMAL then select the desired colour i.e. light or dark
6. Press start
7. At the end of the cycle remove the dough from the pan using an oven mitt.

50% WHOLEWHEAT BREAD

Ingredients

- 275ml / 9 oz Water
- 225g / 8 oz Strong Whole-Wheat Flour
- 225g / 8 oz Strong Brown Bread Flour
- 22 ½ ml / 1½ tsp Dried Milk Powder
- 7 ½ ml / 1½ tsp Salt
- 2 x 5ml / 2 tsp Soft Light Brown Sugar
- 25g / 1 oz Butter
- 5ml / 1 tsp Easy Blend Dried Yeast

Timer Compatible: Yes

Programme: Whole-Wheat Normal

Method

1. Remove bread pan from breadmaker
2. Place kneading blade onto the shaft in the bread pan
3. Place the ingredients into the bread pan in the order listed above i.e. water, flour, milk, salt, butter and yeast
4. Insert bread pan into the breadmaker.
5. Select WHOLE-WHEAT NORMAL then select the desired colour i.e. light or dark.
6. Press start.
7. At the end of the cycle, remove the bread pan using oven mitt

BACON AND HERB BREAD

Ingredients

- 275ml / 9 oz Water
- 300g / 11 oz Strong Brown Bread Flour
- 150g / 5 oz Plain flour
- 7 ½ ml / 1½ tsp Salt
- 7 ½ ml / 1½ tsp Caster Sugar
- 2 ½ ml / ½ tsp Easy Blend Dried Yeast
- 4 x Rashers of Back Bacon, cooked and chopped
- 2 x 15ml / 2 tbsp Freshly Chopped Mixed Herbs

Timer Compatible: No

Programme: Whole-Wheat Mix

Method

1. Remove bread pan from breadmaker
2. Place kneading blade onto the shaft in the bread pan
3. Place the water, flours, salt, sugar and yeast, in the bread pan in the order listed.
4. Insert bread pan into the breadmaker.
5. Select WHOLE-WHEAT MIX then select the desired colour i.e. light or dark
6. Press start
7. Add the bacon and herbs at the beeps during the second kneading cycle
8. At the end of the cycle, remove the dough from the pan using an oven mitt

NB: This recipe should not be used in conjunction with the timer.

MALTED TEA LOAF

Ingredients

- 75g / 3 oz Malt Extract
- 2 x 15ml / 2tbsp Black Treacle
- 25g x 1 oz Butter, melted
- 2500ml / 8 fl oz Water
- 450g / 1 lb Strong Brown Bread Flour
- 22 ½ ml / 1 ½ tbsp Dried Milk Powder
- 1 x 5ml / 1 tsp Salt
- 2 x 5ml / 2 tsp Caster Sugar
- 2 ½ ml / ½ tsp Easy Blend Dried Yeast
- 100g / 4 oz Sultanas

Timer Compatible Yes

Programme: Whole-Wheat Normal

Method

1. Remove bread pan from breadmaker
2. Place kneading blade onto the shaft in the bread pan
3. Place the ingredients into the bread pan in the order listed above i.e. water, flour, milk, salt, butter and yeast
4. Insert bread pan into the breadmaker
5. Select **WHOLE-WHEAT NORMAL**, then select the desired colour i.e. light or dark.
6. Press start
7. Add sultanas at the beeps during the second kneading cycle
8. At the end of the cycle, remove the bread pan using an oven mitt.

ROSEMARY AND GARLIC FOCACCIA BREAD

Ingredients

- 200 ml / 7 oz Water
- 1 x 15ml / 1 tbsp Olive Oil
- 2 x 15ml / 2 tbsp Fresh Rosemary, chopped
- 350g / 12 oz Strong Brown Bread Flour
- 1 x 5ml / 1 tsp Salt
- ½ x 5ml / ½ tsp Easy Blend Dried Yeast

Topping

- 3 x Cloves of Garlic, peeled and crushed
- 1-2 x 15ml / 1-2 tbsp Olive Oil
- 1 x 15ml / 1 tbsp Fresh Rosemary, finely chopped

Timer Compatible: Yes

Programme: Dough Whole Wheat

Method

1. Remove bread pan from breadmaker.
2. Place the kneading blade onto the shaft in the bread pan.
3. Place all the dough ingredients into the bread pan in the order listed above i.e. water, oil, rosemary, flours, salt, and yeast.
4. Insert bread pan into the breadmaker.
5. Select DOUGH WHOLE WHEAT and press start.
6. At the end of the cycle, remove the dough from the pan and place on a floured work surface.
7. Knock back the dough and roll out to a 25cm/10" round and place on a greased baking tray.
8. Spread over the crushed garlic and sprinkle over the Rosemary.
9. Drizzle the olive oil over the top.
10. Cover with oiled cling film and leave in a warm place to rise for 30-45 minutes.
11. Remove the cling film and bake in a pre-heated oven 190°C/375°F/Gas mark 5 for 15-20 minutes, until golden brown.

BROWN BREAD ROLLS

Ingredients

- 275ml / 9 ½ oz Water
- 450g / 1 lb Strong Brown Bread Flour
- 22 ½ ml / 1 ½ tbsp Dried Milk Powder
- 7 ½ ml / 1 ½ tsp Salt
- 2 x 5ml / 2 tsp Soft Brown Sugar
- 25g / 1 oz Butter
- 7 ½ ml / 1 ½ tsp Easy Blend Dried Yeast

Timer Compatible: No
 Programme: Dough Whole Wheat
 Method

1. Remove bread pan from breadmaker.
2. Place the kneading blade onto the shaft in the bread pan.
3. Place the ingredients into the bread pan in the order listed above i.e. water, flour, milk, salt, butter and yeast.
4. Insert bread pan into the breadmaker.
5. Select DOUGH WHOLE WHEAT and press start.
6. At the end of the cycle, remove dough from the bread pan and place on a floured surface.
7. Divide the dough into approximately 12 equal pieces. Knock back each piece before using and shape as required.
8. Place rolls on greased baking trays, cover with oiled cling film and leave in a warm place to rise for 40-60 minutes, or until doubled in size.
9. Remove the cling film. Brush with beaten egg or milk and sprinkle with poppy or sesame seeds (optional).
10. Place in a pre-heated oven 220°C/425°F/Gas mark 7 and bake for 10-15 minutes, until golden brown.
11. Cool on a wire rack.

MUFFINS

Ingredients

- 1 x Medium Egg, beaten and made up to 200ml / 7 fl oz with tepid water
 - 350g / 12 oz Strong Brown Bread Flour
 - 1 x 5ml / 1 tsp Salt
 - 1 x 5ml / 1 tsp Caster Sugar
 - 25g / 1 oz Butter
 - ½ x 5 ml / ½ tsp Easy Blend Dried Yeast
- Topping: Semolina

Timer Compatible: No
 Programme: Dough Whole Wheat
 Method

1. Remove bread pan from breadmaker.
2. Place the kneading blade onto the shaft in the bread pan.
3. Place the egg and water, flour, salt, sugar, butter and yeast in the bread pan.
4. Insert bread pan into the breadmaker.
5. Select DOUGH WHOLE WHEAT and press start.
6. At the end of the cycle, remove the dough from the pan and place on a floured work surface.
7. Knock back the dough and roll out to 5mm (¼") thick. Cut into 7 ½ cm/3" rounds. Place onto greased baking trays and sprinkle over a little semolina.
8. Cover with oiled cling film and leave in a warm place to rise for 40-60 minutes, until double in size.
9. Remove the cling film and bake in a pre-heated oven 220°C/425°F/Gas mark 7 and bake for 8-10 minutes, until golden brown.

WHOLEMEAL PITTA BREAD

Ingredients

- 150ml / ½ pint Water
- 100g / 4 oz Strong White Bread Flour
- 100g / 4 oz Strong Whole Wheat Bread Flour
- 2 ½ ml / ½ tsp Caster Sugar
- 2 2 ½ ml / ½ tsp Salt
- 2 ½ ml / ½ tsp Easy Blend Dried Yeast

Timer Compatible:

No

Programme:

Dough Whole Wheat

Method

1. Remove bread pan from breadmaker
2. Place kneading blade onto the shaft in the bread pan.
3. Place all the ingredients into the bread pan in the order listed above i.e. water, flours, sugar, salt and yeast.
4. Insert bread pan into the breadmaker
5. Select DOUGH WHOLE WHEAT and press start.
6. At the end of the cycle, remove the dough from the pan and place on a floured work surface.
7. Divide the dough into 4 pieces. Knock back each piece and roll out into oval shapes, approximately 23cm x 12 ½ cm/9" x 5".
8. Place onto greased baking trays, cover with oiled cling film and leave in a warm place to rise for 10-15 minutes. Remove the cling film.
9. Place in a pre-heated oven 230°C/450°F/Gas mark 8 and bake for 8-10 minutes

BROWN PIZZA DOUGH

Ingredients

Ingredients for 3 X 23cm / 9" Pizzas

- 275ml / 9 ½ oz Water
- 2 x 15ml / 2 tbsp Olive Oil
- 450g / 1 lb Strong Brown Bread Flour
- 22 ½ ml / 1 ½ tbsp Dried Milk Powder
- 7 ½ ml / 1 ½ tsp Salt
- 2 x 5ml / 2 tsp Soft Light Brown Sugar
- 7 ½ ml / 1 ½ tsp Easy Blend Dried Yeast

Toppings for 3 x 23 cm / 9" Pizzas

- 225g / 8 oz Pizza Sauce
- 1 x Onion, peeled and sliced
- 1 x Green Pepper, deseeded and sliced
- 100g / 4 oz Button Mushrooms, sliced
- 185g Can of Tuna, drained and flaked
- 50g / 2 oz Sweetcorn
- 250g / 9 oz Grated Mozzarella or Cheddar Cheese

Timer Compatible: No

Programme: Dough Whole Wheat

Method

1. Remove bread pan from breadmaker.
2. Place kneading blade onto the shaft in the bread pan.
3. Place the dough ingredients into the bread pan in the order listed above.
4. Insert bread pan into the breadmaker.
5. Select DOUGH WHOLE WHEAT and press start.
6. At the end of the cycle, remove the dough from the pan and place on a floured work surface.
7. Cut into 3 equal pieces (dough mixture can be frozen for 1 month if you do not require all 3 pieces) cover with dried cling film and rest the dough for about 15 minutes.
8. Remove cling film and knock back the dough and roll out into 23cm/9" circles. Place onto greased baking trays and prick with a fork.
9. Spread the pizza sauce over the bases and sprinkle on the toppings.
- 10 Bake in a pre-heated oven at 200°C/400°F/Gas mark 6 for 20-25 minutes.

ONION BAGELS

Ingredients

- 250ml / 9 ½ oz Water
- 450g / 1 lb Strong Brown Bread Flour
- 1 x 5ml / 1 tsp Caster Sugar
- 1 x 5ml / 1 tsp Salt
- 15g / ½ oz Butter
- 7 ½ ml / 1 ½ tsp Easy Blend Dried Yeast
- 1 x Small Onion, peeled and finely chopped

Timer Compatible: No

Programme:

Dough Whole Wheat

Method

1. Remove bread pan from breadmaker
2. Place kneading blade onto the shaft in the bread pan.
3. Place all the ingredients into the bread pan in the order listed above
4. Insert bread pan into the breadmaker
5. Select DOUGH WHOLE WHEAT and press start.
6. At the end of the cycle, remove the dough from the pan and place on a floured work surface
7. Knock back the dough and divide into 8 or 12 portions. Roll each one into a smooth ball, flatten and then make a hole (doughnut shaped) with your finger in the middle of each one, stretching the dough until the hole is 2.5cm or 1" in diameter
8. Place onto greased baking trays, cover with oiled cling film
9. Leave in a warm place to rise for 40-60 minutes, until doubled in size. Remove the cling film.
10. Bake in a pre-heated oven at 200°C/400°F/Gas mark 6 for 10-15 minutes, until golden brown

BANANA NUT BREAD

Ingredients

- 3 x Medium Eggs
- 4 x 15ml / 4 tbsp Milk
- 350g / 12 oz Mashed Banana
- 15g / 3 oz Butter, melted
- 200g / 7 oz Strong White Bread Flour
- 225g / 8 oz Caster Sugar
- 1 x 5ml / 1 tsp Bicarbonate of Soda
- 3 ½ x 5ml / 3 ½ tsp Baking Powder
- 1 x Pinch of Salt
- 1 x 5ml / 1 tsp Ground Cinnamon
- 2 x 5ml / 2 tsp Ground Nutmeg
- 125g / 5 oz Chopped Nuts

Timer Compatible: No

Programme:

Quick Normal

Method

1. Remove bread pan from breadmaker
2. Place kneading blade onto the shaft in the bread pan
3. Place all the ingredients into the bread pan in the order listed above
4. Insert bread pan into the breadmaker.
5. Select quick normal, then press start. Select cooking time at 1 hour 20 minutes, then press start. After 5 minutes open the lid then using a rubber spatula scrape down the sides of the bread pan to eliminate flour pockets in the corner when baked. Close the lid
6. At the end of the cycle, remove the bread pan using an oven mitt.

NUT BREAD

Ingredients

- 100ml / 4 oz Water
- 3 x Medium Eggs
- 25g / 1 oz Butter, melted
- 425g / 15 oz Strong White Bread Flour
- 125g / 5 oz Caster Sugar
- 2 x 15ml / 2 tbsp Dried Milk Powder
- 225g / 8 oz Walnuts

Timer Compatible: No

Programme: Quick Normal

Method

- 1 Remove bread pan from breadmaker
- 2 Place kneading blade onto the shaft in the bread pan.
- 3 Place all the ingredients into the bread pan in the order listed above
- 4 Insert bread pan into breadmaker
- 5 Select quick normal, then press start. Select cooking time at 1 hour 30 minutes, then press start. After 5 minutes open the lid, then using a rubber spatula scrape down the sides of the bread pan to eliminate flour pockets in the corner when baked. Close the lid.
- 6 At the end of the cycle, remove the bread pan using an oven mitt.

CONVERSION TABLE

Grams	Imperial	Metric	Imperial
7g	0.25oz	150ml	0.25 pints
15g	0.50 oz	175ml	6 fl oz
20g	0.75 oz	200ml	7 fl oz
25g	1 oz	250ml	8 fl oz
40g	1.50 oz	275ml	9 fl oz
50g	2 oz	300ml	0.50 pints
65g	2.50 oz	325ml	11 fl oz
75g	3 oz	350ml	12 fl oz
90g	3.5 oz	375ml	13 fl oz
100g	4 oz	400ml	14 fl oz
150g	5 oz	450ml	0.75 pints
175g	6 oz	475ml	16 fl oz
200g	7 oz	500ml	17 fl oz
225g	8 oz	550ml	17 fl oz
250g	9 oz	575ml	19 fl oz
275g	10 oz	600ml	1 pint
300g	11 oz	750ml	1.25 pints
350g	12 oz	900ml	1.50 pints
375g	13 oz	1 litre	1.75 pints
400g	14 oz	1.15ml	2 pints
425g	15 oz		
450g	1 lb		
475g	17 oz		
500g	18 oz		
550g	19 oz		
575g	1.25 lb		
675g	1.50 lb		
800g	1.75 lb		
900g	2 lb		
1kg	2.25 lb		

NOTES



